

Office of Public Instruction P.O. Box 202501 Helena, MT 59620-2501 406.444.3095 888.231.9393 406.444.0169 (TTY) opi.mt.gov

Date: August 9, 2013

To: School Food Service Managers/Directors

From: Christine Emerson, Director

School Nutrition Programs

Re: Food Service Manager Fall Mailing

Welcome back! We're excited to start another year in School Nutrition Programs.

Please continue to refine your work with the school lunch meal pattern. Remember to start counting the grain equivalents on breaded meat products, but keep in mind that grain and meat maximums have been relaxed for SY2013-14. Frozen fruit products with added sugar are also allowed until SY2014-15.

Focus your attention on school breakfast this year as new standards for the breakfast meal pattern take center stage. Be certain to promote your breakfast program as much as possible.

Watch our website for new information: www.opi.mt.gov/schoolfood/index.html. Training announcements and registration forms will be posted on our Current Events and Training page. There are two types of manager classes this fall. One is a "refresher" class for more seasoned managers and the other is a "basics" class for managers with less than two years of experience.

Please look on our Forms and Guidelines – Food Service page for the following information:

- ✓ Meal Component Crediting Grains and Vegetable Subgroups
- ✓ Meal Pattern Lunch
- ✓ Offer v. Serve OvS
- ✓ Production Record
- ✓ Receiving School Record
- ✓ Standardized Recipe

In this packet:

- ✓ New Meal Pattern School Breakfast
- ✓ Office of Public Instruction School Nutrition Programs Staff Directory
- ✓ Lunch Room Checklist
- ✓ School Food Service Manager Essentials School Year 2013-14
- ✓ School Nutrition Programs Checklist
- ✓ School Nutrition Programs Training Schedule

Enclosures